

# Cytra Lajt Syngle Chop

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale 4 EBC	3.5 kg (71.4%)	78 %	4
Grain	Bestmalz Carmel Pils	1 kg (20.4%)	75 %	5
Grain	Castle Cara Ruby	0.4 kg (8.2%)	78 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Citra	15 g	50 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	---